



MONTAGU'S MEWS

BAR • DINING • GARDEN

À La Carte Dinner Menu

 Chef's Choice

Snacks & Breads

-  Selection of signature, handcrafted breads, miso & Ivy House Farm salted butters £9 (v)
-  Godminster Cheddar gougère, truffle honey £8 (v)
- Smoked haddock & sweet potato fritters, spiced aubergine puree
-  Gazpacho, tomato compote, celery sorbet, garden herbs £13 (ve)

Oysters & Caviar

- Porthilly oysters "Hot and Cold" £10
(Crispy, soft herb emulsion / Fresh, tomato essence, basil)
- Fennel seed cracker, whipped cod's roe £7
- Add Exmoor Oscietra caviar 10g £30

Starters

- Westend pork & pistachio pâté en croûte, apricot & caraway chutney £15
- Caramelised sweetcorn custard, lemongrass, cornbread, sesame dressing £14 (v)
- Citrus-cured Loch Duart salmon, radish, mango, cardamom £16
-  Cornish Bluefin tuna, Isle of Wight tomato, ponzu £19

Salads

- Heirloom tomato salad, ewe's curd, basil £14/£25 (v)
- Chicken Caesar salad, 24-month aged Parmesan, anchovy, sourdough croutons £16/£28
- Plum & air-dried ham salad, bocconcini, toasted pinenut £16/£28

Mains

30-day aged beef rib-eye, peppercorn sauce, baby gem, rosemary-salted hand-cut chips £48

Beech Ridge Farm duck a l'orange, carrot escabeche, confit leg rosti, bitter leaf salad £39

 Somerset lamb, courgette, tapenade, basil emulsion £39

Pan-roasted halibut, St Austell mussels, leek, sea vegetables £39

Shiitake-glazed courgette, red pepper piperade, spiced aubergine £28 (ve)

Home-made Westcombe ricotta agnolotti, cep, Spenwood £30 (v)

Sides

Hand-cut chips, rosemary salt £7 (ve)

Warm honey & mustard new potatoes £8 (v)

Roasted Hispi cabbage, paprika, Parmesan £8

Dressed mixed leaf salad, olive oil vinaigrette £6 (ve)

Desserts

 Valrhona Tainori, blackberry, Cabernet Sauvignon vinegar, long pepper £16 (v)

Earl Grey, Valrhona Opalys, apricot, camomile £14 (v)

Cheddar Valley strawberry soufflé, clotted cream ice cream £15 (v)

Please allow 20 minutes to bake.

Cheese

British cheeses, quince jelly, toasted fruit loaf. Choose three for £15 or the full selection for £25.

Keens Cheddar - Unpasteurised cow's milk, mature Cheddar, Somerset

Golden Cenarth - Pasteurised cow's milk, washed rind, Carmarthenshire

Rachel Reserva - Unpasteurised goat's milk, semi-hard, washed rind, Somerset

Devon Blue - Pasteurised cow's milk, age 4-6 months, Devon

Wigmore - Pasteurised ewe's milk, semi-soft, Berkshire

 Coffee, tea & petit fours £8

Please let us know if you have any dietary requirements before ordering.

A discretionary 12.5% service charge will be added to your bill.



THE ROYAL CRESCENT

HOTEL • SPA • DINING

BATH